

## **Pre Theatre Menu £13.50 for 2 courses**

### **STARTERS**

#### **Bruschetta Romana (V)**

Toasted Italian bread topped with a marinade of chopped vine tomatoes, Garlic, basil, extra virgin olive oil & finely chopped red onions.

#### **Arancini**

Golden fried balls of rice in breadcrumbs, filled with mozzarella, basil & peas.

#### **Zuppa di Cozze**

Mussels sautéed in extra virgin olive oil, onions, fresh herbs and finished in either: (1) Creamy white wine sauce with garlic and lemon juice or (2) blended tomato, garlic, crushed dried chillies and mixed Italian herbs. Served with Italian bread.

#### **Chunky Minestrone (V) Or soup of the day**

Served with a slice of thick Italian bread & butter.

#### **Funghi Farciti**

Mushrooms stuffed with cheese, ham, onions and herbs, dressed in breadcrumbs, deep fried & served with garlic mayonnaise.

#### **Gamberoni Piccanti £1.95 EX**

King prawns cooked in extra virgin olive oil, white wine, crushed garlic, fresh herbs and chilli. Served with a slice of garlic bread.

#### **Pate Della Casa**

Made with chicken & duck liver, onions, garlic, fresh herbs & sherry then blended with cream. Garnished with warm toast & crispy salad.

#### **Polpettine Della Mamma**

Small tender spicy beef meatballs cooked in a sauce of garlic, onion, tomato, chilli & fresh herbs. Served with a slice of garlic bread.

#### **Crostino alla crema di funghi**

Toasted Italian bread topped with cream of mushroom

**Food Allergies & Intolerances - Before ordering please inform our Restaurant Manager about your requirements**

### **Mains**

#### **Home made Lasagna al forno**

Baked to perfection

#### **Spaghetti with Bolognese/Carbonara**

Choose Spaghetti with your choice of sauce.

#### **Vitello al limone (£2.95 supplement)**

Medallions of veal lightly floured, pan fried on olive oil and flamed with a white, lemon juice, a touch of butter & sprinkled with fresh parsley, served with fresh lemon slices, baby potatoes and vegetables.

#### **Pollo alla Saltimbocca**

Chicken Breast lightly floured, pan fried in olive oil and flamed with white wine sauce, a touch of butter and sage, finished with Parma ham in top. Served with baby potatoes and vegetables.

#### **Spigola alla Griglia (Fillet of Sea bass)**

Pan seared fillet of sea bass served on a bed of mixed salad leaves topped with lemon, white wine & parsley sauce served with baby new potatoes.

#### **Pasta Boscaiola (V)**

Penne pasta served in a creamy sauce with wild mushroom, onions, garlic, mixed peppers, petit pois and fresh herbs.

#### **Spaghetti ai Frutti di mare (2.95 supplement)**

Spaghetti tossed with a selection of seafood, squid, king prawns and mussels blended with white wine, chilli, tomatoes, garlic and fresh herbs.

#### **Risotto Porcini (V)**

Arborio rice cooked with mixed porcini mushrooms, a touch of cream & parmesan. (Add Chicken 1.95ex)

#### **Salmone dello Chef**

Quality fillet-cut of fresh Scottish Salmon pan-sauteed in white wine and lemon juice. Served with mix salad and baby potatoes.

#### **Beef Chianti**

Sliced of roasted topside of Aberdeen Angus beef served with a red Chianti wine, onions, wild mushrooms and rosemary gravy with baby potatoes and vegetables.

#### **Sirloin Steak £5.95ex/Fillet steak £9.95ex**

Served with salad and crispy fries.

### **Dessert**

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3<sup>rd</sup> course only £3.50

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**Chocolate fudge cake**

**Tiramisu**

**Mixed Ice cream**

**Apple Pie**

**Stawberry Mess**